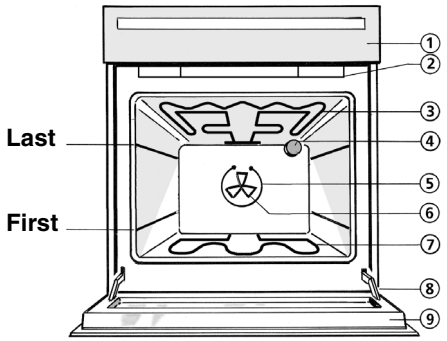
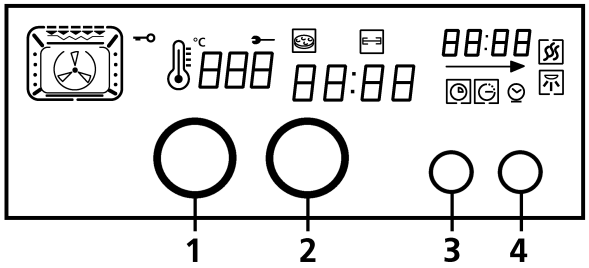


First-Last... shelf positions

1. Control panel
2. Cooling fan* (not visible)
3. Top heating element (can be lowered)
4. Oven light
5. Round heating element (not visible)
6. Fan
7. Bottom heating element (not visible)
8. Door hinge
9. Oven cool door

***N.B.:** The cooling fan switches on only when the oven has reached a certain temperature. After the oven switches off, the cooling fan may, however, continue to run for a certain time to ensure proper cooling.



1. Selector knob: to choose the oven functions.
2. Knob to set: time of day, cooking time, the time at which cooking should terminate, the temperatures, the power levels and the cooking types (Function **P**).
3. Button to select and confirm the different operations (operate by single presses only).
4. Button to select special function: “Browning” and “Heat Maintenance”.

ACCESSORIES
(Depending on the model)

- Grid
- Grease filter
- Pan set kit
- Catalytic panels

OVEN FUNCTIONS TABLE

Function		Function	Preset temperature/level	Function description (see details in the user’s manual)
Symbol	Nr.			
–	–	OVEN OFF	-	-
–	–	OVEN LIGHT	-	To switch on the oven light.
	2	MLTF (Heat Maintenance)	35C	To keep a constant temperature, either 35° C or 60° C.
	3	STATIC	200C	To cook food at one shelf level. Preheating.
	4	PASTRY (Static + Fan)	175C	To cook on two shelf levels, at the same temperature.
	5	FAN	160C	To cook on more than one shelf level, at the same temperature.
	6	ECONOMY GRILL	3	To grill small pieces of meat, toast, etc...
	7	DUAL VARIABLE GRILL	3	To grill large quantities of small pieces of meat, toast, etc.
	8	TURBOGRILL (Grill + Fan)	3	To grill large pieces of meat.
	9	PROGRAMME	P1	To bake pizza, bread, focaccia.

Push-Push knobs

- To use this type of knob, press it in the middle.
- Turn the knob to the desired position.
- Once cooking is over, turn the knob back to the off position and press it again to restore it to its initial setting.

STARTING THE OVEN

When the oven is connected to the power supply for the first time, or re-connected after a power failure, *the display shows “STOP”.*

To start the oven:

- turn **knob 1** with index at the top as in Fig.1 of programmer sheet.
- press **button 3**. *The display shows “--:--”.*

FOR A DESCRIPTION ON HOW TO USE THE OVEN, PLEASE REFER TO THE PROGRAMMER DESCRIPTION SHEET.

FOOD COOKING TABLES

FOOD	Function	Preheating (10 minutes)	Level (from the bottom)	Temperature (°C)	Cooking time (minutes)
MEAT Lamb, Kid, Mutton	**3**	X	2	200	60 - 80
	5	X	2	190	70 - 90
	4	X	2	190	60 - 80
Roast (Veal, Pork, Beef) (kg. 1)	**3**	X	2	200	70 - 90
	5	-	2	190	60 - 80
	4	-	2	190	60 - 80
Chicken, Rabbit, Duck	**3**	X	2	200	70 - 80
	5	-	2	190	60 - 70
	4	-	2	190	70 - 80
Turkey (kg. 6) + level. 3 browning	**3**	X	1	200	160 - 180
	5	X	1	190	150 - 180
	4	X	1	190	150 - 180
Goose (2 Kg)	**3**	X	2	200	120 - 130
	5	X	2	190	100 - 120
	4	X	2	190	110 - 120
FISH (WHOLE) (1-2 kg) Gilt-head, Bass, Tuna, Salmon, Trout	**3**	X	2	200	60 - 70
	5	-	2 - 3	190	65 - 75
	4	-	2 - 3	190	60 - 70
FISH (CUTLETS) (1 kg.) Sword Fish, Tuna, Salmon, Cod	**3**	X	2	200	45 - 55
	5	-	3	190	50 - 55
	4	X	2	190	45 - 55

NOTE: When cooking meat using fan-assisted and static functions, it is also advisable to use the Browning function (level 1 to 3).

FOOD	Function	Preheating (10 minutes)	Level (from the bottom)	Temperature (°C)	Cooking time (minutes)
VEGETABLES Stuffed peppers	**3**	X	2	190	35 - 45
	5	-	2	180	55 - 60
	4	-	2	190	50 - 60
Stuffed tomatoes	**3**	X	2	200	50 - 55
	5	-	2	180	50 - 60
	4	-	2	190	35 - 45
Baked potatoes	**3**	X	2	200	40 - 50
	5	-	2	190	45 - 50
	4	-	2	190	45 - 50
Raw vegetables au gratin (e.g. Fennel, Cabbage, Asparagus, Celery)	**3**	X	2	200	35 - 45
	5	-	3	180	40 - 50
	4	-	2	190	40 - 50

COOKING TABLE FOR GRILL FUNCTION

FOOD	Function	Preheating (5 minutes)	Power level)	Runner (from the bottom)	Cooking time (minutes)
Toasts	**6**	X	5	4	2 - 3
Pork chops	**6**	X	5	3	25 - 40
Sausages	**6**	X	5	3	25- 35
Bacon rasher	**6**	X	5	4	10 - 15
English breakfast	**6**	X	5	3	20 - 30
Spits	**6**	X	5	3	30 - 40
Toasts	**7**	X	5	4	2- 3
Pork chops (N° 4)	**7**	X	5	3	30 - 40
Sausages	**7**	X	5	3	25 - 35
Bacon rasher	**7**	X	5	4	10- 15
English breakfast	**7**	X	5	3	25 - 35
Spits	**7**	X	5	3	30 - 40
Chicken	**8**	-	5	3	60 - 70
Pork roast	**8**	-	5	3	75 - 90
Leg of lamb	**8**	-	5	3	90 - 120
Roast beef	**8**	-	5	3	90 - 120
Roast potatoes	**8**	-	5	3	40 - 50

FOOD	Function	Preheating (10 minutes)	Level (from the bottom)	Temperature (°C)	Cooking time (minutes)
SWEETS, PASTRIES, ETC. Raising cakes (sponges)	**3**	X	2	160	30 - 40
	5	-	3	150	35 - 45
	4	-	3	160	30 - 40
Filled pies (with cheese)	**3**	-	2	180	90 - 95
	5	-	2	160	70 - 80
	4	-	2	170	90 - 95
Tarts	**3**	X	2	180	25 - 35
	5	-	3	180	45 - 50
	4	-	2	180	30 - 40
Apple strudel	**3**	X	2	200	40 - 45
	5	X	3	200	45 - 50
	4	-	2	180	45 - 50
Biscuits	**3**	X	2	180	20 - 30
	5	-	1 - 3	160	30 - 40
	4	-	2 - 4	180	25 - 35
Cream puffs	**3**	X	2 - 4	190	25 - 35
	5	X	1 - 3	180	40 - 50
	4	X	2 - 4	190	30 - 40
Savoury Pies	**3**	X	2	200	50 - 55
	5	X	3	180	55 - 60
	4	X	2	200	40 - 50
Lasagne	**3**	X	2	200	45 - 55
	5	-	2	190	45 - 55
Filled fruit pies e.g. Pineapple, Peach	**3**	X	2	200	35 - 45
	5	-	2	180	45 - 50
	4	-	2	180	40 - 50
Meringues	**3**	X	2	90	120 - 150
	5	-	1 - 3	80	150 - 180
	4	-	2 - 4	100	120 - 150
Vol-au-vents	**3**	X	2	200	15 - 25
	5	X	1 - 3	190	25 - 30
	4	X	2 - 4	200	20 - 30
Soufflés	**3**	X	2	190	30 - 40
	5	-	2	180	55 - 65
	4	X	2	190	40 - 50